516
883
227

1: Whiting E-5 (1936-1937) 1941
OJ13 Kwoma OJ13

[P. 168-E]

Awa mending a fish net. She is repairing the hoop with a piece of split liana. Awa, Mar's real sister, was one of the adolescent girls of Rumbima hamlet. See Chapter V.

1: Whiting E-5 (1936-1937) 1941
OJ13 Kwoma OJ13

[p. 168-G]

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516 •

Kum, the chief character of the weaning period. See Chapter III.

1: Whiting E-5 (1936-1937) 1941
OJ13 Kwoma OJ13

[p. 168-H]

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291
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115

Gwiyap, our best informant, wearing a laplap which he had earned working for us as a house boy. See Chapter V.

252 three or four times, until quite a large mass of the gruel has collected around and between the sticks. The sticks are then rotated above the pot until the excess has dripped off. The sago is then quickly transferred to a leaf (wasambaga, a roughtdull green leaf about one foot square) and the sticks are pulled apart lengthwise, leaving a sausage-like globule about two inches thick and six inches long deposited on leaf. The process is reposted until about a dozen such sausages have been made. If the gruel gets too cold a little more dry sago and more hot water is added. When the bowl is empty, the leaves are folded lengthwise first and then the ends are folded back-- like a package at the store. These "packages" are piled, [462] bottom side up, so that they will remain folded. Both men and women do [510] this work, men standing up and women sitting down. When the water is hot, [857] child will usually make their own boiled sago, too.

[192] Fried Sago Fritters (nafvi)

Sago is also fried in the following manner. A washed sago lump is [354] put on a shallow clay pot supported by three large rocks over the fire. These rocks stay put and the fire is made between them. The stones are also used to hold the deep pots used in the making of soup. The lump of sago is pushed down and left over the fire for three or four minutes. Then it is pried loose with a little wooden spatula and taken off. It is transferred to a palm spathe which has been made ready for it. The bottom of the lump has been cooked to a stiff cake and is peeled off and put onto another palm spathe. The remaining lump has now been dried so that it is crumbly. A handful of it is now broken off and pressed around the hot pot with thumb and forefinger in a layer about 1/4 inch thick. This is left for a minute or two and then is peeled off with the spatula. It is now about the consistency